

## To Start.

<b>Lamb Chop</b> WAKANUI spring lamb	12
<b>Pork Rib</b> house-made barbecue chipotle	10
<b>Grilled Sourdough</b> house-made wagyu butter, balsamic, paprika	10

## Appetisers.

### Cold

<b>Tuna Tartare</b> yuzu soy marinade, pickled cucumber, wasabi yogurt, nori	35
<b>Cold Smoked Salmon Trout</b> port wine beetroot jelly, shoyu crème, potato puff, wasabi essence	28
<b>Burratina</b> honey rosemary dressing, heirloom tomato, grape, granola	26
<b>Caesar Salad</b> kikorangi blue cheese, endive, poached egg, kurobuta bacon	22
<b>WAKANUI Salad</b> Italian parsley vinaigrette, quail egg, french bean, new potato, locally sourced green	18

### Hot

<b>US Mussel</b> parsley butter, confit white onion, white wine (+4 sourdough)	32
<b>Hokkaido Scallop</b> hakusai purée, pickled white asparagus, preserved lemon	34
<b>Grilled Octopus</b> romesco sauce, tomato salsa, crispy kale, basil oil	32
<b>Boston Lobster Bisque</b> lobster meat, cheese crouton	25
<b>Soup of the Day</b>	18

## binchōtan charcoal.

The timeless art of grilling - signature dishes expertly binchōtan grilled for exceptional flavour.

Celebrated for its remarkable qualities, Japan-sourced binchōtan charcoal is known for its extended burn time and subtle fragrance; allowing the true essence of each prized produce to shine while delivering an irresistible sear.

A promise of rich, smoky flavours where flavour meets tradition.

## Mains.

<b>WAKANUI Burger</b> house-made beef patty, cornichon salsa, multigrain bun	32
<b>Steak Sandwich</b> house-made brioche, wholegrain mustard mayonnaise	45
<b>Ocean Beef Ribeye Cut</b> 200g Wakanui, New Zealand mashed potato or hand-cut potato wedges (+4 truffle oil)	58
<b>TORIYAMA A4 Prime Cut</b> 120g Gunma, Japan seasonal vegetable, wasabi, Christmas island salt	128
<b>WAKANUI Spring Lamb</b> Half rack Wakanui, New Zealand mashed potato or hand-cut potato wedges (+4 truffle oil)	59
<b>Iberico Pork Chop</b> De Raza, Spain mashed potato, barbecue sauce	42
<b>Classic Beef Bourguignon</b> Australia beef cheek, quinoa puff, mashed potato, red wine glaze	52
<b>Mussel &amp; Bacon Spaghetti</b> black mussel, confit onion, beurre blanc	36
<b>Catch of the Day</b> wild-caught seasonal fish	45

## Prix Fixe Menu.

### Appetiser

Chef's Appetiser  
Soup of the Day

### Mains \*CHOICE OF ONE

**WAKANUI Burger** 52  
house-made beef patty, cornichon salsa, multigrain bun

**Steak Sandwich** 62  
house-made brioche, wholegrain mustard mayonnaise

**Ocean Beef Ribeye Cut** 71  
200g  
Wakanui, New Zealand  
mashed potato or hand-cut potato wedges (+4 truffle oil)

**TORIYAMA A4 Prime Cut** 128  
120g  
Gunma, Japan  
seasonal vegetable, wasabi, Christmas island salt

**WAKANUI Spring Lamb** 75  
Half rack  
Wakanui, New Zealand  
mashed potato or hand-cut potato wedges (+4 truffle oil)

**Iberico Pork Chop** 62  
De Raza, Spain  
mashed potato, barbecue sauce

**Catch of the Day** 58  
wild-caught seasonal fish

**Mussel & Bacon Spaghetti** 55  
black mussel, confit onion, beurre blanc

**Classic Beef Bourguignon** 68  
beef cheek, quinoa puff, mashed potato, red wine glaze

### Dessert \*CHOICE OF ONE

**Hokey Pokey Ice Cream**  
house-made vanilla ice cream, honeycomb toffee

**Chef's Dessert**

*Refresh without  
the buzz!*

Freshly Made Ice Lemon Tea +8

Refreshing Kiwi Cooler +8

**Enjoy a glass of wine +12**

RED  
Masseria Doppio Passo Copertino Riserva DOC

WHITE  
Craggy Range Marlborough Sauvignon Blanc